



PELLA SIGNATURE

WHERE CULINARY ARTISTRY MEETS MEDITERRANEAN MASTERY

NEW YEAR'S EVE SPECIALS

SEAFOOD TOWER

king crab legs, calamari, shrimp, oysters,
tuna saku, egg raw

MIX GRILL (SERVES 2-3)

thin sliced 10 oz ribeye, lamb chops, 1/2 grilled boneless chicken,
ground beef kebabs, grilled veggies, pita, spicy feta, tzatziki, country fries

MEZZE PLATTER

baba ghanoush, spicy feta, tzatziki, chef's selection
of cured meats and cheeses, olives, crudité, pita

OSETRA CAVIAR

potato chips, crème fraîche

APPETIZERS & SALADS

TUNA TARTARE

avocado mousse, persian cucumbers,
red onion, fresh herbs

MINI RIBEYE KEBABS (GF)

garlic, parsley, oregano

SAGANAKI (V)

pan fried kefalograviera cheese,
apple and fig compote

SHOPSKA SALAD (V)

tomatoes, olives, feta cheese, cucumbers, avocado,
croutons, olive oil, balsamic vinaigrette

CRAB MEAT AVOCADO (GF)

green pepper, red roasted pepper,
chipotle aioli

OCTOPUS (GF)

wood-grilled, cherry tomatoes, potatoes,
arugula, balsamic vinaigrette

GRILLED PRAWNS (GF)

jumbo african tiger prawns, lemon vinaigrette

BEETS & GOAT CHEESE (GF/V/N)

baby arugula, roasted beets, cranberries,
candied walnuts, honey cider vinaigrette

ENTRÉE

GRILLED SPANISH BRANZINO (GF)

lemon, evoo, oregano

32 OZ TOMAHAWK STEAK*

prime wagyu, potatoes, peppers, burnt onions

GREEK CHICKEN (GF)

deboned half roasted chicken, yukon potatoes,
broccolini, greek vinaigrette

LOBSTER LINGUINI

lobster, garlic, parsley, cherry tomatoes, ouzo

8 OZ FILET MIGNON (GF)*

delicate cut tenderloin (choice of side)

20 OZ PRIME WAGYU RIBEYE* (GF)

(choice of side)

BONE IN LAMB CHOPS (GF)

chimichurri, garlic, lemon, arugula,
oregano, parsley

WAGYU RISOTTO (GF)

arborio rice, parmesan cheese

UPGRADE TO SURF & TURF

6 OZ LOBSTER TAIL

• available with Ribeye, Filet Mignon & Tomahawk •

SIDES

CAVIAR PAVÉ POTATOES (GF)

MUSHROOM & ASPARAGUS (GF/V)

chanterelles, balsamic glaze

GF: GLUTEN FRIENDLY • N: NUT ALLERGY • PB: PLANT BASED • V: VEGETARIAN (EATS EGGS & DAIRY)
RAW/UNDERCOOKED: COOK COUNTY HEALTH DEPARTMENT WOULD LIKE TO INFORM YOU THAT CONSUMING
RAW OR UNDERCOOKED FOODS MAY CONTRIBUTE TO YOUR RISK OF FOOD BORNE ILLNESS.